



Use and Care Guide

Please read this Use and Care Guide before you do anything else...

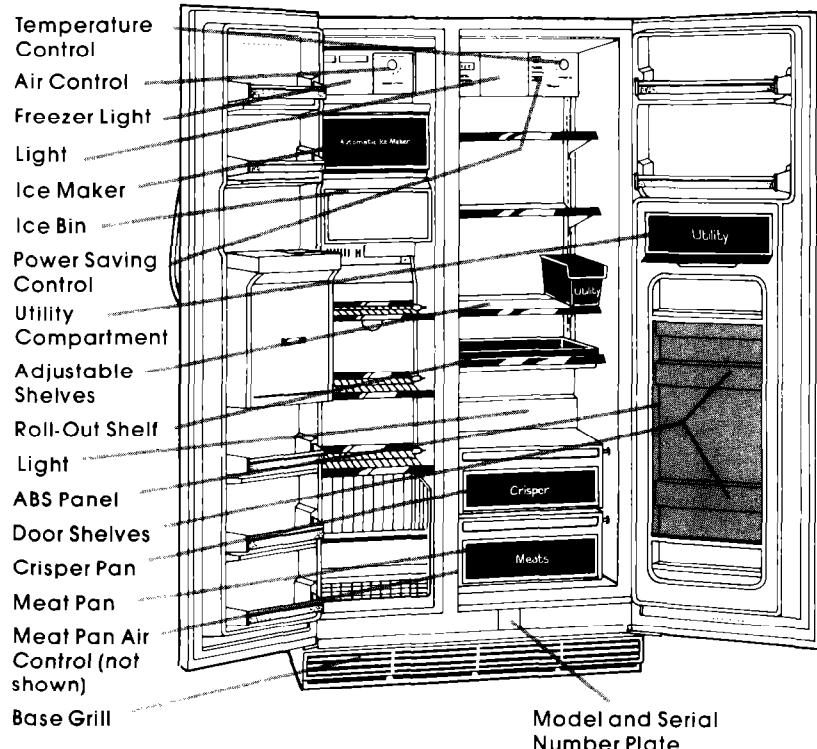
It will help you get the longest useful life your refrigerator can give.

It tells you how to start your refrigerator, clean it, move shelves and adjust controls. It even tells you what to do if you hear strange sounds or think something is wrong.

Treat your new refrigerator with care. Use it only to do what home refrigerators are designed to do. It will pay you back with the years of service it was built to give.

Safety First

Child entrapment, and suffocation, are not things of the past. Junked or abandoned refrigerators are still dangerous...even if they will "just sit in the garage a few days." If you are getting rid of your old refrigerator, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.



Copy Your Model Number and Serial Number Here

If you have to call for service, the service technician will ask for your Model and Serial Numbers. Your refrigerator has these numbers on a plate just above the base grill. Copy them in the spaces below while you are thinking about it.

Keep this book in a handy place. Your warranty and sales slip should be kept with it.

Model No. _____

Serial No. _____

Purchase / Installation Date _____

Before you plug it in

IMPORTANT

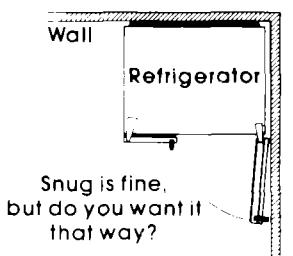
This is the only fine print you'll find in this booklet. Please read it to be sure you use your refrigerator properly.

We build refrigerators to last, but we can't control how they are used. Before using your refrigerator, you are personally responsible for making sure that it...

- is installed and leveled on a floor that will hold the weight, and in an area suitable for its size and use.
- is connected only to the right kind of outlet, with the right electric supply and grounding.

- is used only for jobs expected of home refrigerators.
- is properly maintained.
- is out of the weather.
- is used in an area where the room temperature will not fall below 55° F. (13° C).
- is not run where there are explosive fumes.
- is not used by children or others who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

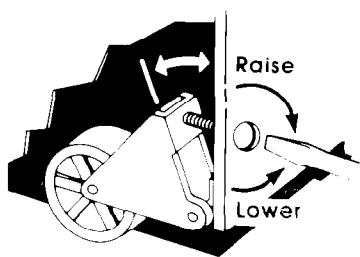
Pick the Right Place



Save steps by putting your refrigerator near the sink and next to a countertop. It should not be near a stove, radiator, water heater or any source of heat...including direct sunlight.

You can install it flush against the wall in back. Leave $\frac{1}{2}$ inch (1.3 cm) clearance against cabinets on each side for ease of installation. Do you want it in a corner? Leave room between a wall and the right side to allow clearance when the refrigerator door is opened. In a left hand corner, an inch (2.5 cm) should be enough to clear the ice and water dispenser.

You have an automatic ice maker. Will the refrigerator be near a cold water pipe? Some people run the water line through the floor to the basement. Others run it behind the cabinets to the pipes under the sink.

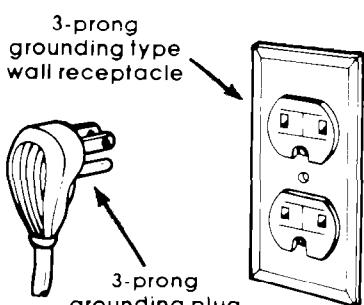


Make Sure It's Level.

Your refrigerator is on rollers; the two front ones are adjustable for leveling.

Remove the base grill to uncover the leveling screws. With a screwdriver, turn each screw to the right to raise the front. (If you have someone tilt the top of the refrigerator back while turning, it will be easier.) Turn them to the left to lower the front.

Keep adjusting one or the other until the refrigerator won't rock. Then raise or lower both by the same number of turns until the refrigerator is level (use a level to check this). Your refrigerator has door closers to help prevent both doors from being accidentally left open.



Refrigerator Power Cord

Recommended
Grounding Method

Peel Off the Labels.

Remove the Consumer Buy Guide label and other inside labels before using the refrigerator. Any glue left can be taken off with rubbing alcohol.

Do not remove the Tech Sheet fastened behind the base grill.

Wash It.

To clean your refrigerator before using it, check the washing instructions in this booklet.

Plug It In.

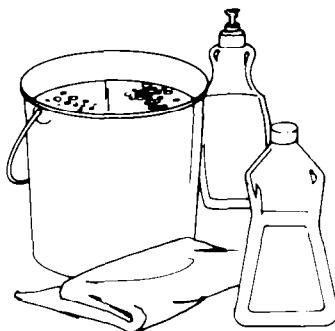
A 120 Volt, 60 Hz., AC only, 15 ampere fused electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided.

Do not use an extension cord. **Use a receptacle which cannot be turned off with a switch or pull chain.**

Cleaning your refrigerator

Both the refrigerator and freezer sections defrost automatically. But both should be cleaned about once a month to help prevent odors from building up. Of course, spills should be wiped up right away.

To clean your refrigerator, unplug it, turn the Temperature Control to OFF, take out all removable parts, and clean it according to the following directions.



Inside.

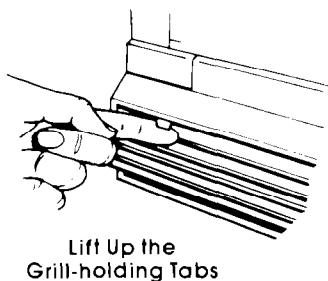
You can wash the parts you take out in the sink with a **mild** soap or **mild** detergent and warm water. Harsh cleansers, scouring powders and solvents should **never** be used on any part of your refrigerator.

Wash the walls with a solution of two tablespoons (30g) of baking soda mixed with one quart (1L) of warm water. Rinse well and dry. Let the freezer warm up with door open for 10 or 15 minutes so the cloth doesn't stick.

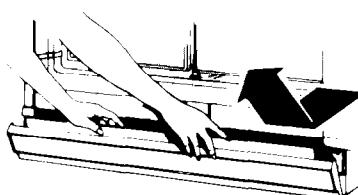
Inside the doors, including gaskets, should be washed with warm water and a mild soap or mild detergent. Be especially careful with the dark plastic panels. Even a sponge with grit can scratch them.

Do not use cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products. They can damage the gasket and plastic finish.

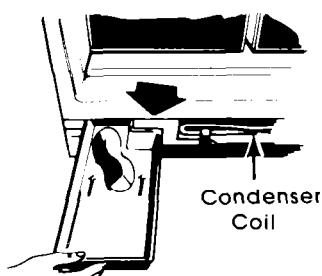
Do not use paper towels, window sprays. Kitchen scouring compounds or such solvents as acetone, benzene, carbon tetrachloride, fire extinguisher fluid, dry cleaning fluid or lacquer thinner. These things can scratch the panels or take the shine off the surface.



Lift Up the Grill-holding Tabs



Swing Out; Lift Up



Notice the Notched Corner on the Defrost-water Pan

Outside.

Cleaning waxes are not recommended. Just use warm water and a mild soap or mild detergent. Rinse well and dry. If you want to wax, use a special appliance wax or a good auto paste wax that does not contain solvents.

Underneath.

To remove the base grill, open the door and lift up on the two tabs that show through the grill at both ends near the top. When you've lifted the tabs, swing the top of the grill forward. Lift the grill off the bottom supports.

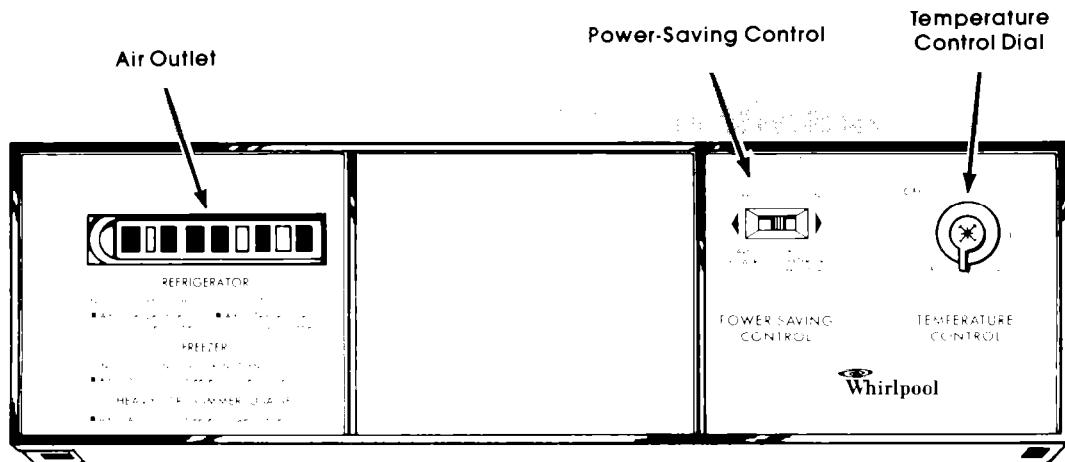
The defrost water pan is on the left and the condenser is on the right. Pull out the defrost pan and wash. Make sure the notched corner is in the rear when you put it back, and that you push it all the way in. The defrost drain tube should point into the pan.

Clean dust from the condenser with a vacuum cleaner. The condenser should be cleaned every two or three months.

To clean the floor under the refrigerator, make sure you don't roll it out farther than the ice-maker water supply line allows.

Heat is removed from your refrigerator and transferred to the condenser. From there, the heat is spread into the room. Dust on the condenser insulates it and stops the heat from leaving it. If the heat can't get out easily, the refrigerator will have to run longer to keep food cold.

Using your refrigerator



Setting the Controls.

The Temperature Control and Power Saving Control are on a console inside the refrigerator. The Air Control is in the freezer. To start the refrigerator, turn the TEMP. CONTROL dial to 3 and the AIR CONTROL dial to 3. These are normal settings.

It takes time for your refrigerator to reach proper storage temperatures. When you first turn it on, it will run continuously until the interior gets properly cold. Before loading with food, be sure the refrigerator has cycled at least once (turned on, turned off, and on again). Controls will be set about right if your milk or juice is as cold as your family likes it, and when ice cream is firm.

The control console has directions for raising or lowering the temperatures, if needed.

Do not store tall items in front of the cold air outlet in the freezer. Blocking the outlet will keep the cold air from the refrigerator.

Power Saving Control.

The Power Saving Control inside your refrigerator controls electric heaters. These heaters help prevent moisture from forming on the outside of the refrigerator when humidity is high. Use the OFF setting when humidity is low to help save electricity. Use ON only if moisture forms on the outside of the refrigerator.

Removing Non-Adjustable Shelves.

To remove a shelf, lift up the front. Then lift up at the back. To replace it, put the rear notches onto the shelf supports. Lower the front into place.

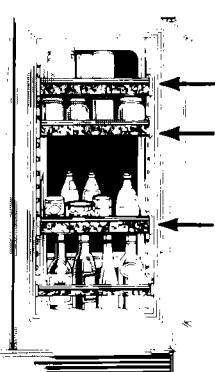
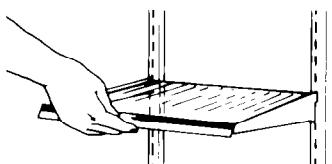
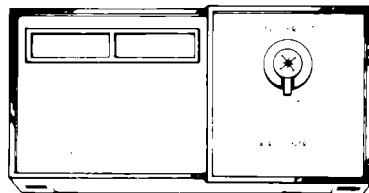
Adjusting the Shelves.

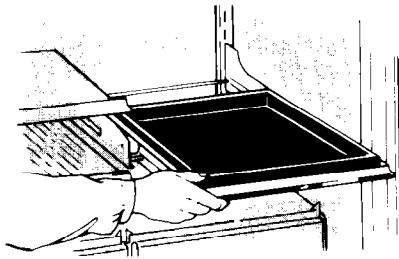
Arrange your glass refrigerator shelves to suit yourself. Be careful. The shelves are heavy.

To remove a shelf, tilt up at the front. Then lift up at the back. To replace it, keep it tilted. Guide the rear hooks into the slots in the shelf bracket. Lower the front.

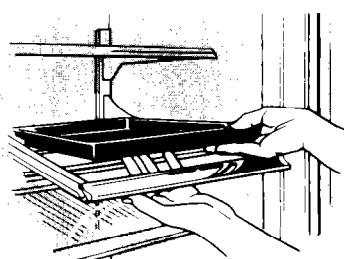
Three Serva-Door shelves can be adjusted to hold tall bottles and short jars. To move a shelf, lift it up and out. To replace it in a new position, insert the shelf hooks into guides on both sides and push down.

Use the bottom shelf for tall bottles. A guard on that shelf helps keep them from tipping when the main door is opened or closed.

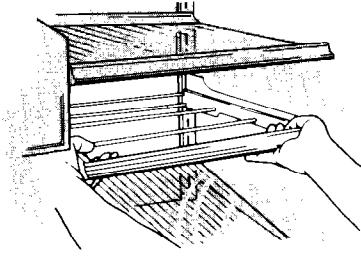




Roll Out the Shelf



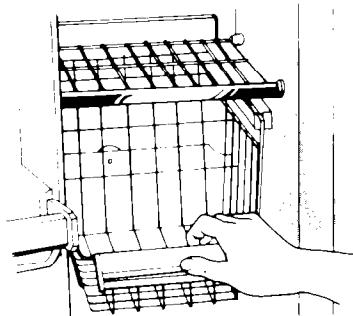
Lift Out the Tray

Tilt the Front;
Lift the Back

Removing the Slide-Out Shelf.

The tray rests on a frame that slides out for easy loading or unloading. It should be the bottom shelf in your arrangement.

The tray lifts out of the frame. The frame itself is removed and replaced just like the shelves.

Pull to Stop;
Lift; Pull Again

Removing the Freezer Basket.

Slide the basket out until it stops. Lift, and slide it out the rest of the way. To replace it, place the basket on the bottom slides; make sure the wire stops clear the front of the slides; push it in. For proper air movement, always keep the basket in place when the freezer is operating.

Removing the Crisper, Meat Pan and Covers.

To remove the crisper and meat pan, slide them out until they stop. Lift the front a little and slide them the rest of the way out.

Each cover is held in place by two pegs at the back and two notched tabs in the front. Press the tabs out of the way to lift the front. Lift the back off the pegs.

Replace each cover by first fitting the back notches over the pegs. Then push the front down into the notched tabs.

Sounds you may hear.

Your new refrigerator may make sounds that your old one didn't. Because the sounds are new to you, you might be concerned about them. Don't be. Most of the new sounds are normal. Hard surfaces like the

floor, walls and metal cabinets can make the sounds seem louder.

The following chart describes the kinds of sounds that might be new to you, and what may be making them.

Possible Sounds:

- Slight Hum; Soft hiss:
- Clicking or Snapping Sounds:
- Water Sounds:
- Ice Maker Sounds:
- Running Sounds:

Probable Causes:

Your refrigerator has two fans; you may hear the fan motors and moving air. The defrost timer makes a definite click when the refrigerator stops running. It also makes a sound when the refrigerator starts.

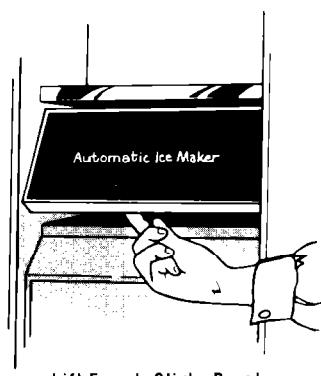
When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes after it stops. You may also hear defrost water running into the defrost water pan.

If your refrigerator has an ice maker, you may hear a buzzing (from the water valve), trickling water and the clatter of ice dumped into the bin.

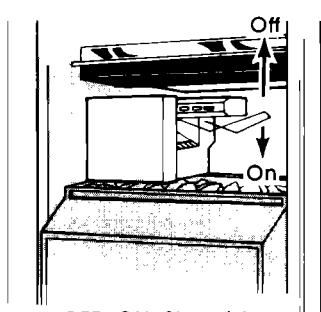
Your refrigerator has a high-efficiency compressor and motor. It will run longer than older designs. It may even seem to run most of the time.



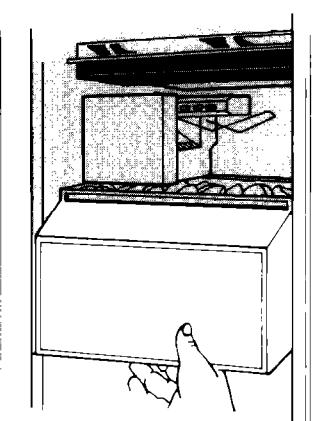
Pressing Ice Dispenser Bar



Lift Front; Slide Back



OFF/ON; Signal Arm



Lift and Pull

Cold Water and Ice Dispenser.

Press a sturdy glass against the ice dispenser bar, as shown, for ice. (Pressure and tumbling ice can break fragile glassware.) Press against the water dispenser bar for chilled water. Release the pressure to stop dispensing.

A small, heated tray is installed beneath the dispensers to catch and evaporate small spills. **There is no drain in this tray, so water must not be poured into it.**

Chilled water for the water dispenser comes from tank behind the meat pan in the refrigerator. It holds about 50 ounces (1.5 L).

After the water line has been hooked up, operate the dispenser bar for about 1½ minutes to drain air from the tank. Discard whatever water is dispensed. Then draw another 2 to 3 quarts (1.9 to 2.8 L) to make sure the tank is rinsed out.

Allow about 24 hours to chill the first tankful. If the dispenser is not used regularly, dispense enough every week to freshen the supply. Allow 2½ to 3 hours for chilling.

The ice dispensing mechanism is in the ice storage bin. When the dispenser bar is pushed, ice is moved into a chute over the dispenser bar. The chute has a small door that opens when the dispenser bar is pushed. When the bar is released, the door stays open for a while longer to help make sure all the ice is out of the chute. During this time, you may hear a faint buzzing sound.

Tips

- The ice maker and dispenser won't work with the freezer door open.
- The ice dispenser will operate only with crescents made by the ice maker. **Do not add other ice shapes to the storage bin.**
- Cubes stored too long can go stale...like water. Throw them away. There'll be more.
- Cubes can become smaller during storage. Cold, moving air starts a slow evaporation. (That's also why it's so important to wrap food carefully.) If you use ice often, you may never notice the change.
- When you need a lot of ice, remove the bin. If the dispenser bar is held in too long, the dispenser motor may cut out. It will automatically reset itself and be ready to dispense ice in about 3 minutes.
- The ice dispenser will not operate unless the bin is pushed all the way in.

To remove the storage bin for periodic cleaning or for removing all the ice:

1. Pull the covering panel out from the bottom and slide it to the rear.

2. Lift the signal arm until it snaps into the OFF position. No more ice will be made, although ice in the bin can be dispensed until the bin is empty.

3. To remove the storage bin, lift up the front, pull it out.

4. Empty the bin. Make sure all ice cubes are dispensed out of the mechanism. Wash with a mild detergent and rinse thoroughly with clear water. Do not use a harsh or abrasive cleanser or solvent.

5. **Never use an ice pick or similar sharp instrument** to break up the ice in the storage bin. This can damage the bin and dispenser mechanism.

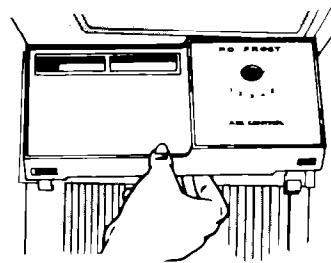
6. When replacing the bin, make sure it is pushed in all the way. Push the signal arm down to the ON position to restart ice production.

Plan to remove and empty the storage bin:

- If the ice dispenser has not, or will not be used for a week or more.
- If a power failure causes ice in the bin to melt and freeze together.
- If the ice dispenser is not used regularly.

The night light in the dispenser area has a heavy-duty 10 watt bulb that should last about 10,000 hours. If it should fail, **do not replace it with a Christmas tree bulb.** Purchase another bulb from your dealer.

Removing the Light Shields.



Pull Off the Dial;
Pull Out at the Bottom

To remove the refrigerator or freezer light shield when cleaning or changing a bulb, first unplug the refrigerator. Pull off the control dial; pull the bottom of the shield straight out; lift the top of the shield off its supports. To replace it, hook the top of the shield over its support. Press the bottom till the catches snap into place.

To replace the bulb, behind the icemaker, unplug the refrigerator and remove the ice bin (see ice maker instructions). Use no larger than a 40-watt appliance bulb. Replace the ice bin.

There is also a light just above the crisper on the back wall. To replace the bulb, pull light shield off from the top. (Be sure refrigerator is unplugged.) Replace bulb. To replace light shield hook over studs at the bottom and snap in at the top.

Adjusting the Meat Pan Air Control.

There is an opening between the freezer and refrigerator beside the meat pan. Air flows from the freezer against the meat pan and helps keep it colder than the rest of the refrigerator. The Meat Pan Air Control can be set to let more cold air in for a colder meat storage temperature, or to stop the flow of cold air if meat temperature is too cold.

Set the control between the COLD and COLDER settings. If fresh beef has a few ice crystals and is storing well for 3 to 5 days, the control is set about right. If you want colder meat storage temperatures, move the control toward COLDER. If meat is freezing, move the control up toward Cold.

Energy Saving Tips

You can help your refrigerator use less electricity.

- Check door gaskets for a tight seal. Level the cabinet to be sure of a good seal.
- Clean the condenser coil regularly.
- Open the door as few times as possible. Think about what you need before you open the door. Get everything out at one time. Keep foods organized so you won't have to search for what you want. Close door as soon as food is removed.
- Go ahead and fill up the refrigerator, but don't overcrowd it so air movement is blocked.

- It is a waste of electricity to set the refrigerator and freezer to temperatures colder than they need to be. If ice cream is firm in the freezer and drinks are as cold as your family likes them, that's cold enough.
- Keep the power-saving heater control switch on OFF unless moisture forms on the refrigerator exterior.
- Make sure your refrigerator is not next to a heat source such as a range, water heater, furnace, radiator, or in direct sunlight.

Food storage guide

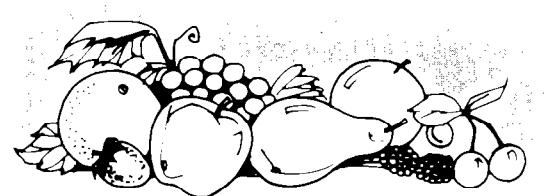
STORING FRESH FOOD



There is a right way to package and store refrigerated or frozen foods. To keep foods fresher, longer, take the time to study these recommended steps.

Leafy Vegetables ... Remove the store wrapping and trim or tear off bruised and discolored areas. Wash in cool water and drain. Leave some water on the leaves as they go into the crisper. Cold, moist air helps keep leafy vegetables fresh and crisp. Your refrigerator has sealing gaskets to help keep that humid air in the crisper.

Vegetables with Skins (tomatoes, peppers) ... Wash, dry and store in a crisper.



Fruits ... Wash, dry and store in a crisper. Do not wash or hull berries until they are ready to use. Sort and keep berries in their store container in a crisper, or store in a loosely closed paper bag on a refrigerator shelf.



Meat* ... Meat is perishable and expensive...you won't want to waste an ounce of it through careless handling. The following list and chart give you packaging hints and time limits. Store meat in the meat pan.

Fresh, Prepackaged Meat. Store fresh meat in the store wrapping. You can freeze it in the wrap and store it for one or two weeks. If you want to keep it frozen longer, you should wrap it with special freezer wrapping material.

Fresh Meat, Not Prepackaged. Remove the market wrapping paper and re-wrap loosely in waxed paper or aluminum foil for storing it unfrozen.

Cooked Meat. Wrap or cover cooked meat with waxed paper, plastic wrap or aluminum foil. Store immediately.

Cured or Smoked Meat and Cold Cuts. Ham, bacon, sausage, cold cuts, etc., keep best in original wrappings. Once opened, tightly re-wrap in plastic wrap or aluminum foil.

Canned Ham. Store in refrigerator unless the label says it's okay to store on the shelf. Do not freeze.

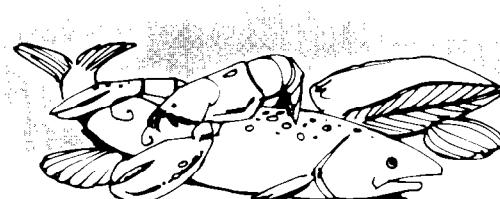
Fresh Poultry. Loosen the market wrapping and store in the supermarket tray, or loosely wrap in waxed paper or plastic wrap.

STORAGE CHART FOR FRESH AND CURED MEAT*

Type	Approximate Time (days)
Variety Meats	1 to 2
Chicken	1 to 2
Ground Beef	1 to 2
Steaks and Roasts	3 to 5
Cured Meats	7 to 10
Bacon	5 to 7
Cold Cuts	3 to 5

*If meat is to be stored longer than the times given, follow the directions for freezing.

NOTE: Fresh fish and shellfish should be used the same day as purchased.



Eggs ... Store without washing in the original carton or use the Utility Bin that came with your refrigerator.

Milk ... Wipe milk cartons. Store milk on a shelf inside the refrigerator. Do not store on a door shelf.

Beverages ... Wipe bottles and cans. Store on a door shelf or inside the refrigerator.

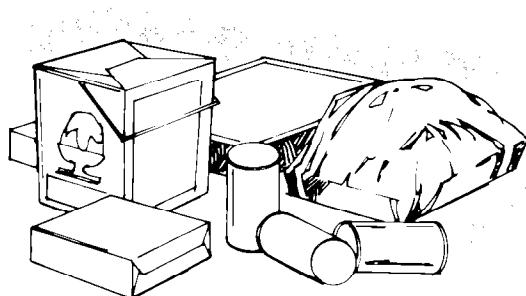
Butter ... Store what you might use in a day on the serving dish in the Butter Compartment. When you have extra, wrap in freezer packaging and freeze.

Cheese ... Store in the original wrapping until you are ready to use it. Once opened, re-wrap tightly in plastic wrap or aluminum foil.

Condiments ... Store small jars and bottles (catsup, mustard, jelly, olives) on the door shelves where they are in easy reach.

Leftovers ... Always cover leftovers with plastic wrap or aluminum foil to keep food from drying out. Plastic containers with tight lids are fine, too.

FREEZING & STORING FROZEN FOODS

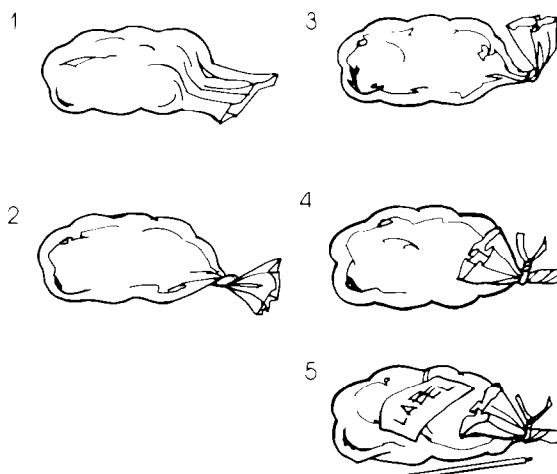


Your refrigerator has a freezer section designed to keep temperatures in the zero zone (-17.8°C)...the recommended frozen food storage temperature. It can freeze bargains in freshness and price, and convenient meals you can make ahead of time.

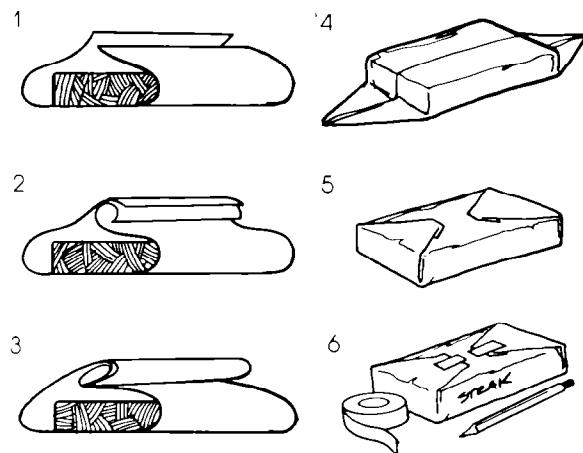
Here are some basics to help get you acquainted with your new freezer. For detailed recipes, many excellent books are available.

Packaging—The only big secret to successful freezing is in the packaging. The wrap must be air, moisture and vapor proof. This wrap is not enough if the sealing allows air, moisture or vapors in.

Rigid polyethylene containers with tight-fitting lids, straight-sided canning freezing jars, heavy-duty aluminum foil, plastic-coated paper and polyethylene plastic are recommended. Note: Heat-sealed boiling bags are easy to use, and other firms supply polyethylene bags to be used by themselves or carton liners.



Sealing—When sealing foods in bags **squeeze out the air** (liquids need headspace to allow for expansion). Twist the top and turn it back. Fasten tie securely around the doubled-over tail. Put the label inside transparent bags; use self-adhesive label on outside of opaque ones.

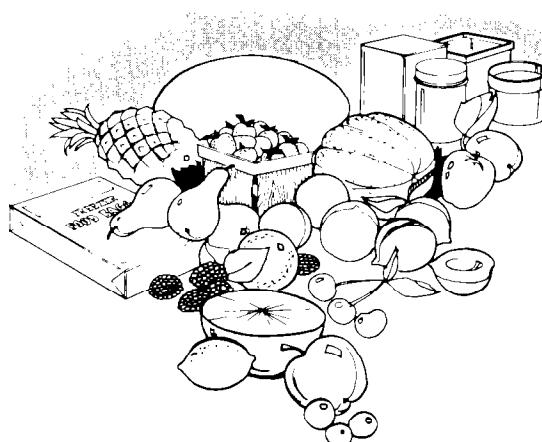


Air-tight wrapping calls for "drugstore" wrap. Cut the sheet about one-third longer than the distance around the food. Bring the ends together and fold in (toward the food) at least twice to seal out air. Crease ends close to food, press air from package. Fold tips over twice. Finish package and tape closed. NOTE: With unboned meats, pad sharp edges with extra wrap or use stockinette to protect the wrap from punctures.

DO NOT USE:

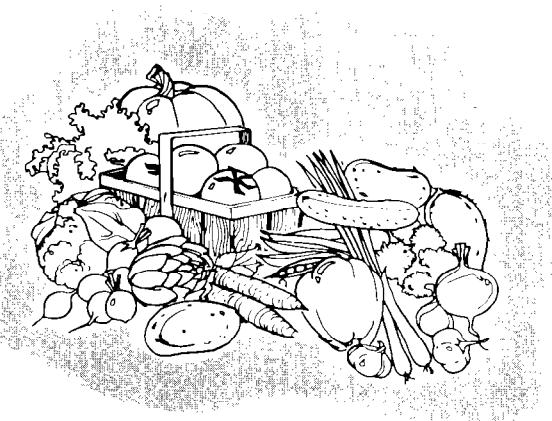
- Bread wrappers
- Non-polyethylene plastic containers
- Containers without tight lids
- Waxed paper
- Wax-coated freezer wrap

None of these are totally moisture, air or vapor proof.



Freezing Fruits—Select ripe, blemish-free fruits. Be sure they taste as good as they look. Wash 2 to 3 quarts (liters) at a time and drain. Fruit that stands in water may lose food value and become soggy. Sort, peel, trim, pit and slice as needed.

Pack in rigid wide-mouthed containers or other recommended material. Leave head space to allow liquids to expand during freezing. Refer to a Freezer Book for packing recipes.



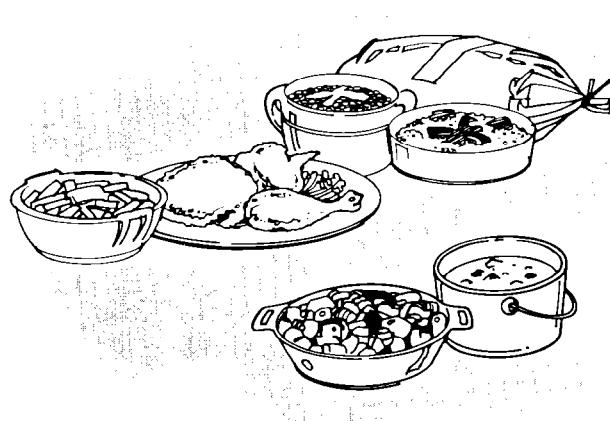
Freezing Vegetables — Freeze only fresh high-quality vegetables picked when barely mature. For best results, freeze no more than 2 to 3 hours after picking. Wash in cold water, sort and cut into appropriate sizes. Blanch or scald. Pack in recommended container and freeze.

Do not freeze lettuce, celery, carrot sticks, potatoes or fresh tomatoes. All will become limp or mushy. Tomatoes will collapse when thawed.

Refer to freezer book for further information.

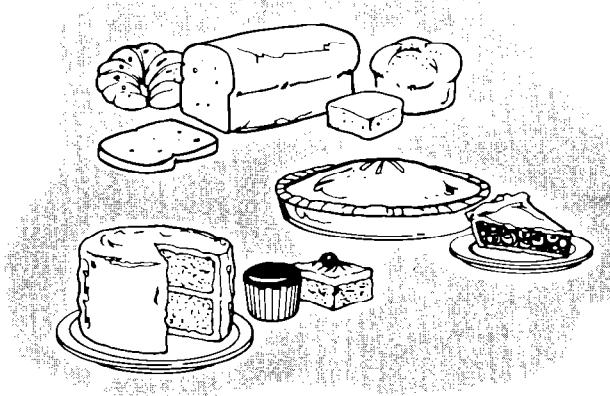


Freezing Meats — The meat you thaw can only be as good as the meat you freeze. "Drugstore" wrap in meal-size packages. Flat cuts or patties should be wrapped individually or in layers separated by a double thickness of freezer wrap.



Freezing Cooked Food — Prepare cooked foods as you would for the table; shorten cooking time 10 to 15 minutes to allow for additional cooking during reheating. Omit seasonings and part of the liquid. Plan to add them at reheating time. Potatoes should also be added to soup and stew at heating time. Add crumb and cheese toppings at heating time.

Cool as rapidly as possible and freeze at once. Liquid or semi-liquid dishes may be frozen in recommended containers with head-space. Casseroles and other more solid foods may be frozen in the baking container. If you don't want to leave your casserole dish in the freezer, line it with foil. Bake, cool, freeze, lift out the foil package, bag it and return to freezer.



Freezing Baked Goods — Wrap baked breads in recommended material. Thaw in wrapping. Unbaked yeast breads can be frozen after the first rising. Punch down, wrap and freeze.

Bake cookies as usual. Cool and freeze on trays, then pack in recommended freezer bags or cartons. Unbaked cookies may be dropped, molded or rolled and frozen on cookie trays. Store in bag or carton; bake without thawing. Refrigerator-type cookies can be wrapped and frozen in roll form. Thaw only enough to slice when ready to bake.

Fruit pies are best frozen unbaked. Bake without thawing. Bake pecan and similar pies before freezing...rich fillings do not freeze solid. Cut steam vents in top crusts when ready to bake.

IMPORTANT: Do not expect your freezer to quick-freeze any large quantity of food. No more than 2 to 3 pounds of fresh meat or 3 to 4 pounds of vegetables per cubic foot of freezer space. Leave enough space for air to circulate around packages. Be careful to leave enough room at the front so the door can close tightly.

FROZEN FOOD STORAGE CHART

Storage times* will vary according to the quality of the food, the type of packaging or wrap used (moisture and vapor-proof), and the storage temperature (should be at 0° F (-18°C)).

Food	Storage time
FRUITS	
Fruit juice concentrate	
Fruit juice concentrate	12 months
Commercially frozen fruit ..	12 months
Citrus fruit and juices	4 to 6 months
Others	8 to 12 months
VEGETABLES	
Commercially frozen	8 months
Home frozen	8 to 12 months
MEAT	
Bacon	4 weeks or less
Corned beef	2 weeks
Cured ham	1 to 2 months
(Salting meat shortens freezer life)	
Frankfurters	1 month
Ground beef, lamb, veal	2 to 3 months
Roasts:	
Beef	6 to 12 months
Lamb and veal	6 to 9 months
Pork	4 to 8 months
Sausage, fresh	1 to 2 months
Steaks and chops:	
Beef	8 to 12 months
Lamb, veal, pork	3 to 9 months
FISH	
Cod, flounder, haddock	
sole	6 months
Blue fish, salmon	2 to 3 months
Mackerel, perch	2 to 3 months
Breaded fish (purchased) ..	3 months
Clams, oysters, cooked	
fish, crab, scallops	3 to 4 months
Alaskan king crab	10 months
Shrimp, uncooked	12 months
POULTRY	
Whole chicken or turkey ..	12 months
Duck	6 months
Giblets	2 to 3 months
Cooked poultry w/ gravy ..	6 months
Slices (no gravy)	1 month

Food	Storage time
MAIN DISHES	
Stews; meat, poultry and fish casserole	
Stews; meat, poultry and fish casserole	2 to 3 months
TV dinners	3 to 6 months
DAIRY PRODUCTS	
Butter	2 to 9 months
Margarine	2 to 9 months
Cheese:	
Camembert, dry curd cottage, farmer's,	
Roquefort, blue	3 months
Creamed cottage ..	DO NOT FREEZE
Cheddar, Edam, Gouda,	
Swiss, brick, etc.	6 to 8 weeks
Freezing can change texture of cheese.	
Ice cream, ice milk, sherbet	4 weeks
EGGS	
Whole (mixed)	9 to 12 months
Whites	9 to 12 months
Yolks	9 to 12 months
(Add sugar or salt to yolks or whole mixed eggs)	
BAKED GOODS	
Yeast breads and rolls	3 months
Baked Brown 'N Serve rolls	3 months
Unbaked breads	1 month
Quick breads	2 to 3 months
Cakes, unfrosted	2 to 4 months
Cakes, frosted	8 to 12 months
Fruit cakes	12 months
Cookie dough	3 months
Baked cookies	8 to 12 months
Baked pies	1 to 2 months
Pie dough only	4 to 6 months

*Based on J.S.D.A. and Michigan Cooperative Extension Service suggested storage times.

If electricity goes off

Call the power company. Ask how long power will be off.

1. If service is to be interrupted 24 hours or less, keep freezer closed. Most food will stay frozen.
2. If service is to be interrupted longer than 24 hours:
 - (a) Remove all frozen food and store in a frozen food locker. Or...
 - (b) Place about 20 pounds of dry ice on top of the food, using pieces as large as possible. Protect your hands with gloves.
 - (c) If neither food locker storage nor dry ice is available, use or can perishable food at once.
3. A full freezer will stay cold longer than a partly filled one. A freezer full of meat will stay cold longer than a freezer full of baked goods. If food contains ice crystals, it may be safely refrozen, although the quality and flavor may be affected. Use this quickly. If the condition of the food is poor or you have any suspicions, it is wise to dispose of it.

Vacation and moving care



Short Vacations.

No need to shut off the refrigerator if you will be away for only a few weeks. Use up the perishables; freeze other items. Turn off your ice maker; shut off the water supply; empty the ice bin and make sure all ice cubes are dispensed out of the mechanism.

Long Vacations.

Remove all the food if you are going for a month or more. At least a day ahead, turn off the water supply to the ice maker. When the last load of ice drops, turn off the ice maker.

Unplug the refrigerator and clean it...rinse well and dry. Tape rubber or wood blocks to both doors...keeping them open far enough for air to get in. This will keep odor and mold from building up.

Tape the blocks out of a child's reach...do not allow children near the refrigerator when the doors are blocked open.

To restart refrigerator, see "Using Your Refrigerator."

Moving.

Shut off the ice maker water supply a day ahead of time. Disconnect the water line. After the last supply of ice drops, turn off the ice maker.

Remove all food. Pack frozen foods in dry ice. Unplug the refrigerator and clean it thoroughly. Remove everything that comes out. Wrap all parts well and tape them together so they don't shift and rattle.

Include in the removal the water supply tank behind the meat pan by:

1. Disconnecting water inlet and outlet tubes at the top of the tank.
2. Removing three mounting screws from the tank.
3. Draining the tank.

Re-install the empty tank, and remember to check for tight water connections when the refrigerator is hooked up at your new location.

Screw in the leveling rollers; tape the doors shut; tape the electric cord to the cabinet. When you get to your new home, put everything back, level it, reconnect the water supply, and refer to the "Before Using..." page.

IF THERE IS ANY CHANCE YOUR REFRIGERATOR WILL BE IN FREEZING TEMPERATURES, drain the tank.

If you need service or help, we suggest you follow these three steps:

1. Before calling for service...

Performance problems are sometimes caused by little things you can correct without tools. Before you call for service, check this list.

If your refrigerator will not operate:

- Is the electric cord plugged in?
- Is a fuse blown or a circuit breaker tripped?
- Is the Temperature Control dial turned ON?

If your ice maker will not operate:

- Has the freezer had enough time to get cold? With a new refrigerator, this might take overnight.
- Is the signal arm ON...in the down position?
- Is the water valve turned on and is water getting to the ice maker?

If there is a rattling or jingling noise, or other unfamiliar sounds:

- Is something on top or behind the refrigerator making noise when the refrigerator is running?
- New features on your new refrigerator make new sounds. You may be hearing air flowing from the fans, timer clicks for the defrosting cycle, defrost water draining into the defrost pan. If you have an ice maker, you will hear water fill the molds and the ice drop into the bin.

If there is water in the defrost pan:

- In hot, muggy weather, this is normal. The pan can even be half full. Make sure the refrigerator is level so the pan doesn't overflow.

If the light doesn't work:

- Check fuses and circuit breakers. Make sure it's plugged in.
- The bulb may be burned out. Unplug the refrigerator, remove the light shield, replace the bulb with an appliance bulb no larger than 40 watts. Replace the light shield and plug in the cord.

If the motor seems to run too much:

- Is the condenser, behind the base grill, free of dust and lint?
- On hot days, or if the room is warm, the motor naturally runs longer.
- If the door has been opened a lot, or if a large amount of food has been put in, the motor will run longer to cool down the interior.

Remember: Motor running time depends on different things: number of door openings, amount of food stored, temperature of the room, setting of the controls.

And, your new refrigerator may be larger than your old one so it has more space to be cooled. It also has a regular freezer instead of a frozen food compartment. It provides colder and more uniform temperatures for better food storage. All this means better refrigeration and may require more running time than your old one.

2. If you need service...

Whirlpool Franchised TECH-CARE® Service



It's reassuring to know that Whirlpool stands behind your new appliance with its network of franchised TECH-CARE® service companies. TECH-CARE service is designed to fulfill your warranty and provide the after-warranty service and maintenance

to keep your new appliance in top notch condition, anywhere in the United States. Whirlpool wants you to get the service that you would expect on quality home appliances.

If you move ... To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid for by you.)

Or, if you need service ...

1. Call the dealer from whom you purchased the appliance or a Whirlpool franchised TECH-CARE service company. He is in the Yellow Pages of your telephone directory listed under Refrigerators and Freezers — Repairing or Servicing. (Also under Washers, Dryers — Repairing or Servicing.)

2. **Should you not find a listing, dial free, the Whirlpool COOL-LINE® service assistance telephone number (800) 253-1301. When calling from:**

Michigan Dial (800) 632-2243
Alaska & Hawaii Dial (800) 253-1121

3. If you have a problem...

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see step 2) or write:

Mr. Stephen E. Upton,
Vice President
Whirlpool Corporation
Administrative Center
2000 U.S. 33, North
Benton Harbor, Michigan 49022

Remember ... If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

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FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts

will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.